Winter Ice Cream

Today, ice cream is a common summer treat. However, prior to widespread use of refridgeration, ice was a valuable commodity. Communities financially supported ice houses and the ice cultivaton necessary to keep ice supplies for the ubiquitous ice boxes and occasional summertime ice cream. For isolated homesteaders ice cream was a winter treat. In her diaries, Evelyn Cameron described several occasions during which she and neighbors enjoyed ice cream. The most descriptive entry was from Sunday, February 19, 1911. Below find the exact recipe cited by Cameron, "Mrs. Lincoln's custard ice cream #2," as well as her detailed observations on the process.

When was the last time you had homemade ice cream?

Ice-Cream, No. 2 (Neapolitan Ice-Cream).

1 quart milk. (6 or 8 eggs yolks). 1 cup sugar. 1 pint to 1 quart cream. Sugar to taste. Flavoring.

Make a boiled custard with the milk, sugar, and the yolks of the eggs. Cook it slightly till smooth, but not curdled. Strain, and when cool add the cream, sugar to make it quite sweet, and any flavoring desired. The custard, when made with cream instead of milk, makes the richest kind of ice-cream. If cream cannot be obtained, beat the whites of the eggs till foamy, and add them just before freezing. No matter how many eggs are used, a little cream, if not more than half a cupful, is a decided improvement to all ice-creams. It is better to make sherbet, or fruit and water ices, than an inferior quality of icecream with milk. Ice-creams are richer and mould better when made with gelatine; but care must be taken to flavor highly, to disguise the taste of the gelatine. Use a quarter of a box of Nelson's gelatine for two quarts of custard. Soak in half a cup of cold milk, and dissolve in the boiling custard just as it is taken from the fire. If by any accident the custard should curdle in cooking, it will be smooth when frozen.

Mary J. Lincoln, Mrs. <u>Lincoln's Boston Cookbook</u> (Boston: Roberts Brothers, 1890), pg.363.

MC 226, Evelyn J. Cameron and Ewen S. Cameron papers, 1893-1929, MHS Research Center Archive